Cupcake Maker IB A:Layout 1 14/4/10 16:00 Page 1

LAKELAND

Cupcake Maker

Bakes beautiful cupcakes in minutes!

The Lakeland Guarantee....
is probably the simplest guarantee in the world!
If you are not satisfied at any time, you receive your money back!
This is our promise.

Lakeland
Alexandra Buildings, Windermere, Cumbria LA23 1BQ
Tel: 015394 88100 Web: www.lakeland.co.uk

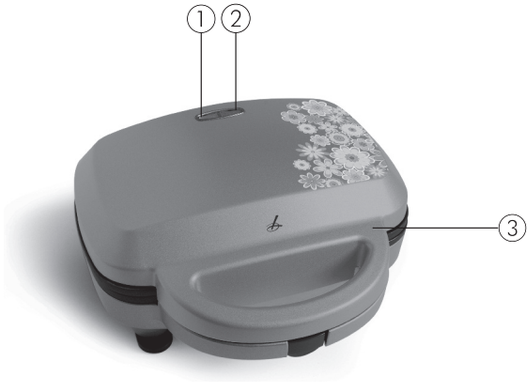
USER MANUAL

Model: 14354

Helpline No: 015394 88100

INTRODUCTION

Thank you for choosing this Lakeland Cupcake Maker, which turns out 6 perfectly baked cupcakes in minutes. Please take a few moments to read these instructions before using the cupcake maker for the first time, and keep them in a safe place for future reference.



FEATURES

1. Power light
2. Ready light
3. Lid with stay-cool handle
4. Non-stick cupcake holes

Power: 600W
Operating voltage: 220-240V~50Hz

IMPORTANT SAFEGUARDS

When using this cupcake maker, please follow these basic safety precautions.

1. Please read all instructions before using.

2. Make sure your electricity supply matches the voltage shown on the appliance.

3. This cupcake maker is for household use only. It is not suitable for commercial use, or for use outdoors. It must only be used for its intended purpose.

4. Using accessories not supplied by the manufacturer may result in fire, electric shock or injury, and should be avoided.

5. Place the cupcake maker away from the edge of your worktop or table during use. Ensure the surface is level, sturdy and dry.

6. Do not let the power cord hang over the edge of the worktop or table, or touch any hot surfaces such as stovetops. Never pull or carry the cupcake maker by the power cord.

7. An extension cable may be used with care. The electrical rating of the cable should be at least as great as that of the appliance. Do not allow the cable to hang over the edge of your table or worktop, or touch any hot surfaces. Never attempt to use the cupcake maker with an external timer or remote control system.

8. Do not place the cupcake maker on or near a hot gas or electric burner, or in or near a heated oven.

9. The cupcake maker will get very hot and should not be placed directly onto a surface that may be damaged by heat. Never attempt to lift or move the cupcake maker during use. Do not touch the hot surfaces and let the cupcake maker cool completely before cleaning.

10. Always unplug the cupcake maker after use and before cleaning. Grasp the plug, not the power cord, ensuring your hands are dry.

11. To protect against electric shock, do not immerse the cupcake maker, power cord or plug in water, or allow them to get wet.

12. The cupcake maker is not intended for use by children or infirm people unless they have been adequately supervised by a responsible person to ensure they can use it safely. Children should be supervised to ensure they do not play with the cupcake maker. It must not be left unattended during use.

13. Do not use the cupcake maker if the power cord or plug show any signs of damage, or if the product is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair or replacement. Never try to repair the cupcake maker yourself as this may cause electric shock.

BEFORE USING FOR THE FIRST TIME

Carefully unpack the cupcake maker and remove any packaging. Wipe the outside of the cupcake maker and the non-stick cooking surfaces with a damp cloth, then dry with a soft cloth. Do not immerse in water or any other liquid, and avoid abrasive cleaners or scourers as they will damage the product.

USING YOUR CUPCAKE MAKER

Baking a batch of cupcakes is incredibly easy with the cupcake maker, which turns out 6 light, fluffy cakes in around 8 to 10 minutes. The cupcake holes should be lined with cake cases before adding the mixture. For some scrumptious ideas to get you started, see our recipes.

1. With the lid closed, place the cupcake maker on a suitable surface and plug into the mains socket. The orange power light will come on to show the cupcake maker is heating up.

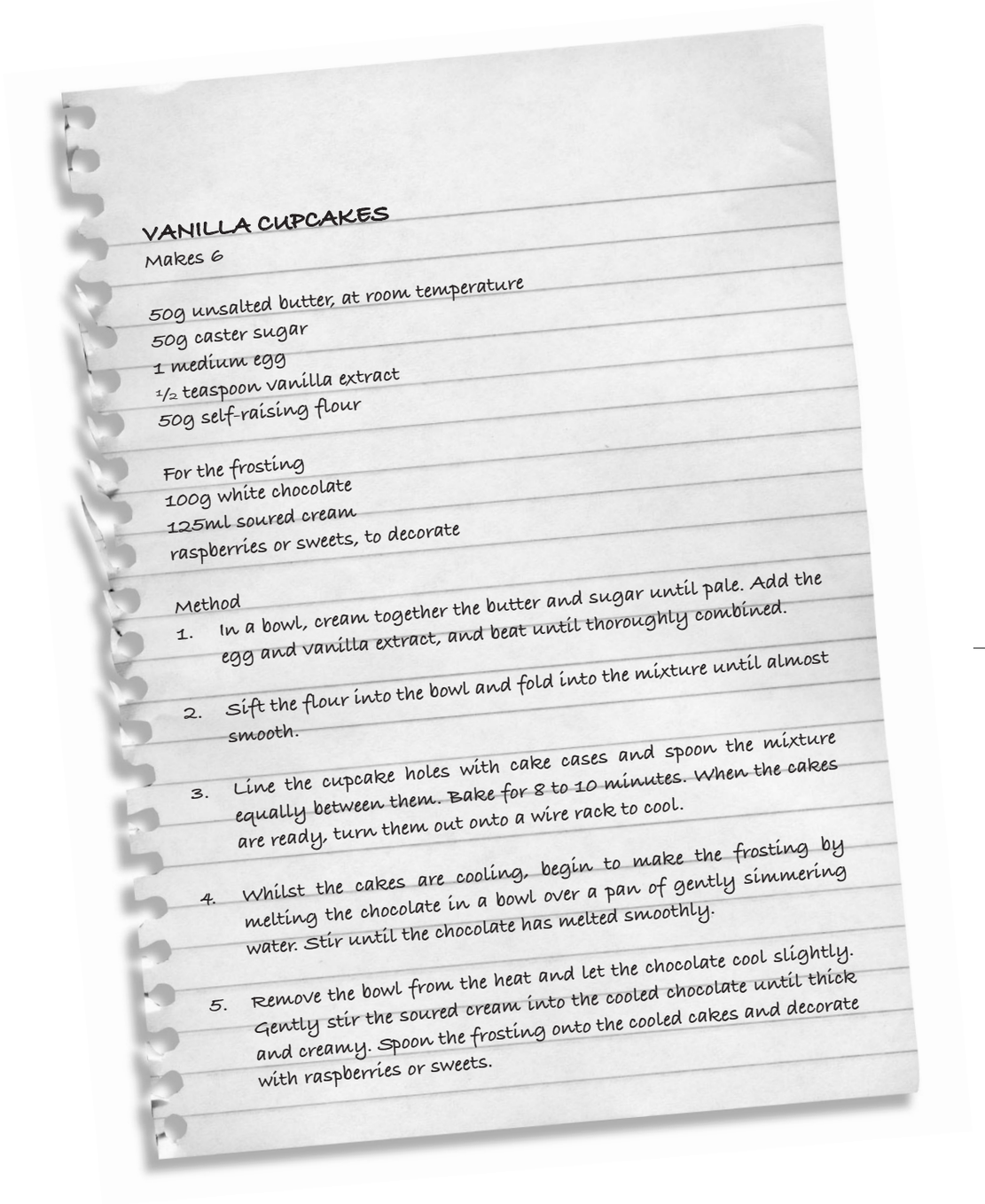
2. After around 5 minutes, the green ready light will come on. Lift the lid, taking great care not to touch the hot surfaces. Line the 6 cupcake holes with cake cases and divide your cupcake mixture between them; they should be two-thirds full.

3. Close the lid and let the cupcakes bake.

4. After 8 minutes or so, lift the lid and check the cupcakes. They should be risen and springy to the touch. If you prefer, test them with a wooden cocktail stick, which should come out clean. If the cakes are not quite ready, close the lid and let them bake a little longer.

5. Once the cakes are ready, unplug the cupcake maker. Turn the cakes out onto a wire rack to cool. Let the cupcake maker cool completely before cleaning. See CARE AND CLEANING.

PLEASE NOTE: do not use metal utensils to lift out the baked cakes as this will damage the non-stick surface.



VANILLA CUPCAKES

Makes 6

50g unsalted butter, at room temperature
50g caster sugar
1 medium egg
½ teaspoon vanilla extract
50g self-raising flour

For the frosting
100g white chocolate
125ml soured cream
raspberries or sweets, to decorate

Method

1. In a bowl, cream together the butter and sugar until pale. Add the egg and vanilla extract, and beat until thoroughly combined.
2. Sift the flour into the bowl and fold into the mixture until almost smooth.
3. Line the cupcake holes with cake cases and spoon the mixture equally between them. Bake for 8 to 10 minutes. When the cakes are ready, turn them out onto a wire rack to cool.
4. Whilst the cakes are cooling, begin to make the frosting by melting the chocolate in a bowl over a pan of gently simmering water. Stir until the chocolate has melted smoothly.
5. Remove the bowl from the heat and let the chocolate cool slightly. Gently stir the soured cream into the cooled chocolate until thick and creamy. Spoon the frosting onto the cooled cakes and decorate with raspberries or sweets.

Cupcake Maker IB A:Layout 1 14/4/10 16:00 Page 7

CHOCOLATE CUPCAKES

Makes 6

50g unsalted butter, at room temperature
50g caster sugar
1 medium egg
25g self-raising flour
25g cocoa powder

For the frosting
25g milk chocolate
50g mascarpone, at room temperature
pecan nuts, to decorate

Method

1. In a bowl, cream together the butter and sugar until pale. Add the egg and beat until thoroughly combined.
2. Sift the flour and cocoa into the bowl and fold into the mixture until almost smooth.
3. Line the cupcake holes with cake cases and spoon the mixture equally between them. Bake for 8 to 10 minutes. When the cakes are ready, turn them out onto a wire rack to cool.
4. Whilst the cakes are cooling, begin to make the frosting by melting the chocolate in a bowl over a pan of gently simmering water. Stir until the chocolate has melted smoothly.
5. Remove the bowl from the heat and let the chocolate cool. Whisk the mascarpone into the cooled chocolate until smooth. Spoon the frosting onto the cooled cakes and decorate each with a halved pecan nut.

CITRUS AND POPPY SEED MUFFINS

Makes 6

40g unsalted butter, at room temperature
1 teaspoon each grated lemon, lime and orange zest
60g caster sugar
1 medium egg
120g self-raising flour, sifted
60ml milk
¾ teaspoon poppy seeds

For the topping
marmalade, sieved
citrus zest, grated

Method

1. In a bowl, beat together the butter, citrus zest, sugar, egg, flour and milk with an electric mixer, until all the ingredients are combined. Continue to beat until the mixture turns pale, then stir in the poppy seeds.
2. Line the cupcake holes with cake cases and spoon the mixture equally between them. Bake for 8 to 10 minutes. When the muffins are ready, turn them out onto a wire rack to cool.
3. Glaze the cooled muffins with sieved marmalade and decorate with citrus zest.

Cupcake Maker IB A:Layout 1 14/4/10 16:00 Page 9

LEMON CUPCAKES WITH CREAM CHEESE FROSTING

Makes 6

40g unsalted butter, at room temperature
zest of ½ lemon
40g caster sugar
1 medium egg
55g self-raising flour, sifted
20ml milk

For the frosting
55g cream cheese
20g icing sugar, sifted
1 teaspoon lemon juice

Method

1. In a bowl, combine the butter, lemon zest, sugar, egg, flour and milk with an electric mixer. Beat slowly until just combined, then increase to medium speed and beat for around 3 minutes, or until the mixture is smooth and pale in colour.

2. Line the cupcake holes with cake cases and spoon the mixture equally between them. Bake for 8 to 10 minutes. When the cakes are ready, turn them out onto a wire rack to cool.

3. Whilst the cakes are cooling, make the frosting by beating together the cream cheese, icing sugar and lemon juice in a bowl, until smooth and creamy. Top each cupcake with a swirl of the cream cheese frosting.

BUTTERFLY CAKES

Makes 6

40g unsalted butter, at room temperature
½ teaspoon vanilla extract
40g caster sugar
1 medium egg
55g self-raising flour, sifted
20ml milk

For the topping
75ml whipping cream
40g strawberry jam
3 strawberries, to decorate
1 teaspoon icing sugar, sifted

Method

1. In a bowl, combine the butter, vanilla extract, sugar, egg, flour and milk with an electric mixer. Beat slowly until just combined, then increase to medium speed and beat for around 3 minutes, or until the mixture is smooth and pale in colour.

2. Line the cupcake holes with cake cases and spoon the mixture equally between them. Bake for 8 to 10 minutes. When the cakes are ready, turn them out onto a wire rack to cool.

3. Once the cakes have cooled, carefully cut a circle from the top of each with a sharp knife, and cut each circle in half to make two butterfly wings.

4. Whip the cream, then fill each cake cavity with jam and whipped cream, and place a pair of wings on top. Decorate each cake with half a strawberry and dust with icing sugar to finish.

Cupcake Maker IB A:Layout 1 14/4/10 16:00 Page 11

CARE AND CLEANING

Before cleaning the cupcake maker, ensure it is unplugged from the mains socket and completely cool.

Wipe the outside and the non-stick cooking surfaces with a damp cloth, then dry with a soft cloth. Remove any baked-on food with a plastic-bristled brush or a nylon mesh pad. Abrasive cleaners, steel wool and scourers will damage the cupcake maker and should be avoided. If you need to use washing-up liquid, apply a little to the cloth, rather than directly onto the cupcake maker, and ensure all traces are wiped away.

CAUTION: never immerse the cupcake maker in water or any liquid, and never pour water onto the cooking surfaces.

Store the cupcake maker with the power cord loosely coiled; never wrap it tightly around the cupcake maker as this may damage the cord.

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit **www.recycle-more.co.uk** to find your nearest recycling point.

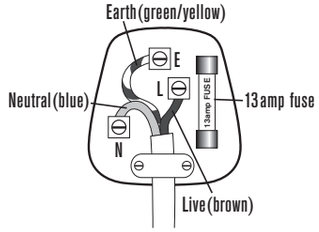
ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

This appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



Connect BLUE to Neutral (N)
Connect GREEN & YELLOW to Earth (E)
Connect BROWN to Live (L)
13 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured green and yellow MUST be connected to the terminal which is marked with the letter E (Earth) or coloured green. The wire which is coloured blue MUST be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown MUST be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all unsure which plug or fuse to use, always refer to a qualified electrician.

Note: after replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EEC Directives: 73/23 EEC (Low Voltage Directive) and 89/336 EEC (EMC Directive).